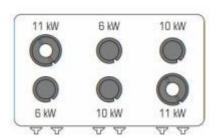


313289

PFH12SV9

## 6-BURNERS HERMETIC GAS BOILING TOP SUPER WITH CAST IRON GRIDS ON GN1/1 ELECTRIC FAN ASSISTED OVEN WITH 1 GRID





- 6-burner gas cooker on a GN 1/1 electric convection oven and cabinet with door, total width 120 cm, SUPER version.
- High-efficiency cast-iron burners hermetically fixed to the top and highly durable brass flame spreaders with single ring (6kW and 10kW) and double ring (11kW).
- Deep drawn worktop to prevent overflows and with rounded corners for maximum hygiene and easy cleaning.
- Main burner ignition by means of a pilot burner with safety thermocouple.
- Valved gas cock.
- Enamelled cast iron pan support grids to resist acids, alkalis and flames.
- Setup for installing a water tap.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).
  - >> GN 1/1 ELECTRIC CONVECTION OVEN
  - >> AISI 304 stainless steel oven door.
- >> Stainless steel cooking chamber and long-lasting steel mesh and glass fibre gasket resistant to high temperatures.
- >> Heating through 2 fans with 2 heating elements with thermostatic control 60-270°C.
  - >> Removable stainless steel side tray racks.
  - >> 1 grid included.
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Technical compartment to make easy the connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.



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TECHNICAL DATA			
TOTAL POWER	54 + 5 kW	GAS POWER	54 kW
ELECTRIC POWER	5 kW	FREQUENCY	50/60 Hz
VOLTAGE	400 2N ~ V	OVEN POWER	5 kW
OPEN BURNER POWER	6X2 + 10X2 + 11X2 n°- kW	BOILING TOP POWER	54 kW
TRAY CAPACITY	n° 5xGN1/1	NATURAL GAS CONSUMPTION	5,71 m³/h
COOKING CHAMBER DIMENSIONS	57x51,5x30 cm	OVEN DIMENSIONS	GN1/1
CABINET DIMENSIONS	33x76,1x39,5 cm	GUIDES	n° 5
NUMBER OF BURNERS	n° 6	VERTICAL DISTANCE BETWEEN TRAYS	5 cm
OVEN TEMPERATURE RANGE	60÷270 °C	MINIMUM POWER CABLE CROSS-SECTION	5 x 1,5 n° - mm²
BOILING PAN SUPPORT	RAAF enamelled cast iron	ELECTRIC CABLE TYPE	H07 RN-F
OVEN TYPE	Convection	CE GAS CERTIFICATE NUMBER	CE-0085BQ0326
ELECTRICAL CONNECTION HEIGHT (H)	25 mm	ELECTRICAL CONNECTION HEIGHT (X)	1129 mm
ELECTRICAL CONNECTION HEIGHT (Y)	-75 mm	GAS CONNECTION DIAMETER	3/4"G EN10226-1
GAS CONNECTION HEIGHT (H)	484 mm	GAS CONNECTION HEIGHT (X)	1166 mm
GAS CONNECTION HEIGHT (Y)	-75 mm	FOOT HEIGHT	133 mm
FOOT ADJUSTMENT	133/195 mm	IPX RATING	4
WIDTH	120 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	124 cm
PACKAGE DEPTH	99 cm	PACKAGE HEIGHT	116,0 cm
NET WEIGHT	190 kg	GROSS WEIGHT	212,5 kg
VOLUME	1,43 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	4.26 m³/h	LATENT HEAT RELEASE	6480.0 W
SENSIBLE HEAT RELEASE	16200.0 W	STEAM RELEASE	9504.0 g/h

## **ACCESSORIES**

319011 REAR COVERING PANEL FOR CABINET (L=120CM)

319067 10KW HERMETIC FLAME SPREADER HERMETIC FLAME SPREADER (5 - 6 - 7 KW) 319068

399516 ADJUSTABLE WATER TAP

399538 PAN SUPPORT REDUCER

399573 PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

619004 EXTRA OVEN GRID GN1/1 (53X47CM)



## **INSTALLATION SCHEMES**

